



Eating right, simplified.

2,800 Calorie Plan (Vegetarian) 5 meals.day

DAY 1

Breakfast 7:00 AM	whole eggs, poached	1 large	72 cal
	oat bran, cooked	2 1/4 Cup(s)	197 cal
	drinking water	8 fl oz	0 cal
	egg whites, cooked	4 large	69 cal
	trulean vegan plant based protein frosted vanilla...	1 1/2 Scoop	165 cal
	pea milk unsweetened original-ripple	12 fl oz	105 cal

MEAL TOTAL: **Calories** 607 cal / **Carbs** 61 g (36%) / **Protein** 81 g (48%) / **Fat** 12 g (16%) / **Fluid** 27

NOTES:

Snack 10:00 AM	pretzel sticks, no salt	1 oz	108 cal
	low-fat cottage cheese, 1%	1 Cup(s)	163 cal
	drinking water	16 fl oz	0 cal
	nectarines	2 fruit	120 cal
	almonds, raw	25 Whole nuts	185 cal

MEAL TOTAL: **Calories** 575 cal / **Carbs** 63 g (43%) / **Protein** 41 g (28%) / **Fat** 19 g (29%) / **Fluid** 30

NOTES:

Lunch 12:00 PM	olive oil, mayonnaise, light	1 1/2 Tbsp	74 cal
	baby carrots	15 large	79 cal
	tomatoes	1/2 Cup(s)	16 cal
	dijon mustard	2 tsp	10 cal
	drinking water	16 fl oz	0 cal
	romaine lettuce	2 leaf	2 cal
	whole wheat bread	2 slice	200 cal
	tempeh	5 oz	270 cal

MEAL TOTAL: **Calories** 651 cal / **Carbs** 77 g (44%) / **Protein** 38 g (22%) / **Fat** 26 g (34%) / **Fluid** 29

NOTES:

Snack 3:00 PM	drinking water	8 fl oz	0 cal
	bananas	1 large	121 cal
	hummus	4 Tbsp	110 cal
	almond nut thins hint of sea salt	15 crackers	115 cal

MEAL TOTAL: **Calories** 345 cal / **Carbs** 65 g (72%) / **Protein** 7 g (8%) / **Fat** 8 g (20%) / **Fluid** 13

NOTES:

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Dinner

6:00 PM

quinoa, cooked	1 1/2 Cup(s)	333 cal
vegan turkey with sage, meat free	8 oz	75 cal
brussels sprouts, no salt, boiled	12 sprout	91 cal
drinking water	16 fl oz	0 cal
extra virgin olive oil	1 Tbsp	120 cal

MEAL TOTAL: **Calories** 619 cal / **Carbs** 84 g (52%) / **Protein** 28 g (17%) / **Fat** 22 g (31%) / **Fluid** 30

NOTES:

DAY 1 TOTAL: **Calories** 2,797 cal / **Carbs** 349 g (48%) / **Protein** 196 g (26%) / **Fat** 87 g (26%) / **Fluid** 130

**DAY 2**

Breakfast 7:00 AM	wheat chex cereal	1 1/2 Cup(s)	240 cal
	drinking water	16 fl oz	0 cal
	pea milk unsweetened original-ripple	8 fl oz	70 cal
	bananas	1 extra large	135 cal
	egg whites, cooked	4 large	69 cal

MEAL TOTAL: **Calories** 514 cal / **Carbs** 94 g (70%) / **Protein** 34 g (26%) / **Fat** 2 g (4%) / **Fluid** 24

NOTES:

Snack 10:00 AM	apples	1 large	110 cal
	fbbc blueberry muffin smoothie-vegan	1 serving	404 cal

MEAL TOTAL: **Calories** 514 cal / **Carbs** 64 g (46%) / **Protein** 32 g (24%) / **Fat** 18 g (30%) / **Fluid** 7

NOTES:

Lunch 12:00 PM	whole-wheat pita bread	2 small	149 cal
	drinking water	16 fl oz	0 cal
	romaine lettuce	2 leaf	2 cal
	baby carrots	15 large	79 cal
	hummus	4 Tbsp	110 cal
	spicy quinoa & black beans	3/4 serving	290 cal

MEAL TOTAL: **Calories** 629 cal / **Carbs** 109 g (67%) / **Protein** 24 g (15%) / **Fat** 13 g (18%) / **Fluid** 28

NOTES:

Snack 3:00 PM	drinking water	16 fl oz	0 cal
	almonds	1 oz	162 cal
	nectarines	2 fruit	120 cal
	nut and raisin granola bars	1 bar	127 cal
	egg, hard boiled	2 large	155 cal

MEAL TOTAL: **Calories** 564 cal / **Carbs** 54 g (36%) / **Protein** 24 g (16%) / **Fat** 31 g (48%) / **Fluid** 27

NOTES:



Eating right, simplified.

Dinner

6:00 PM

shell pasta with artichokes in garlic & olive oil	1/2 serving	192 cal
vegan chicken strips, meat free	5 oz	361 cal
mustard greens, no salt, boiled	1 cup	36 cal
drinking water	16 fl oz	0 cal

MEAL TOTAL: Calories 590 cal / **Carbs** 50 g (33%) / **Protein** 39 g (25%) / **Fat** 29 g (42%) / **Fluid** 22

NOTES:

DAY 2 TOTAL: Calories 2,811 cal / **Carbs** 370 g (50%) / **Protein** 152 g (21%) / **Fat** 93 g (29%) / **Fluid** 108

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**DAY 3**

Breakfast 7:00 AM	meat free bacon	4 slices	90 cal
	almond butter	2 Tbsp	200 cal
	drinking water	8 fl oz	0 cal
	whole wheat bread	2 slice	200 cal
	nectarines	1 fruit	60 cal

MEAL TOTAL: **Calories** 550 cal / **Carbs** 62 g (44%) / **Protein** 29 g (20%) / **Fat** 23 g (36%) / **Fluid** 12

NOTES:

Snack 10:00 AM	apples	1 large	110 cal
	almonds	1 1/2 oz	243 cal
	trulean vegan plant based protein frosted vanilla...	1 1/2 Scoop	165 cal
	drinking water	16 fl oz	0 cal

MEAL TOTAL: **Calories** 518 cal / **Carbs** 41 g (30%) / **Protein** 42 g (31%) / **Fat** 24 g (39%) / **Fluid** 22

NOTES:

Lunch 12:00 PM	extra virgin olive oil	1/2 Tbsp	60 cal
	whole wheat dinner rolls	2 roll	149 cal
	chicken nuggets, meat free	4 oz	316 cal
	balsamic vinegar	1/2 Tbsp	7 cal
	romaine lettuce	2 Cup(s)	16 cal
	iced tea, green	16 fl oz	0 cal

MEAL TOTAL: **Calories** 548 cal / **Carbs** 61 g (42%) / **Protein** 24 g (17%) / **Fat** 26 g (41%) / **Fluid** 20

NOTES:

Snack 3:00 PM	hummus, lower sodium	4 Tbsp	105 cal
	drinking water	16 fl oz	0 cal
	baby carrots	20 large	105 cal
	pretzel sticks, no salt	1 1/2 oz	162 cal
	egg, hard boiled	2 large	155 cal

MEAL TOTAL: **Calories** 526 cal / **Carbs** 69 g (52%) / **Protein** 24 g (18%) / **Fat** 18 g (30%) / **Fluid** 29

NOTES:



Dinner

6:00 PM

shell pasta with artichokes in garlic & olive oil	1/2 serving	192 cal
mustard greens, no salt, boiled	1 cup	36 cal
drinking water	16 fl oz	0 cal
green beans	1 cups	35 cal
quinoa and black bean patties	1 1/2 serving	398 cal

MEAL TOTAL: **Calories** 662 cal / **Carbs** 92 g (54%) / **Protein** 28 g (16%) / **Fat** 23 g (30%) / **Fluid** 27

NOTES:

DAY 3 TOTAL: **Calories** 2,804 cal / **Carbs** 325 g (45%) / **Protein** 147 g (20%) / **Fat** 115 g (35%) / **Fluid** 110

**DAY 4**

Breakfast 7:00 AM	salsa, ready to serve	4 Tbsp	19 cal
	whole eggs, poached	2 large	143 cal
	drinking water	8 fl oz	0 cal
	whole wheat tortillas	3 tortilla	381 cal
	egg whites, cooked	4 large	69 cal

MEAL TOTAL: **Calories** 612 cal / **Carbs** 63 g (42%) / **Protein** 40 g (26%) / **Fat** 22 g (32%) / **Fluid** 18

NOTES:

Snack 10:00 AM	low-fat cottage cheese, 1%	1 1/2 Cup(s)	244 cal
	nectarines	2 fruit	120 cal
	drinking water	16 fl oz	0 cal
	cashews	1 oz	157 cal

MEAL TOTAL: **Calories** 521 cal / **Carbs** 46 g (35%) / **Protein** 50 g (37%) / **Fat** 17 g (28%) / **Fluid** 34

NOTES:

Lunch 12:00 PM	whole-wheat pita bread	1 small	74 cal
	vegetarian chili soup, no salt added	2 Cup(s)	420 cal
	mexican cheese blend, reduced fat	3/4 oz	60 cal
	drinking water	16 fl oz	0 cal

MEAL TOTAL: **Calories** 554 cal / **Carbs** 98 g (66%) / **Protein** 28 g (19%) / **Fat** 10 g (15%) / **Fluid** 17

NOTES:

Snack 3:00 PM	apples	1 large	110 cal
	drinking water	8 fl oz	0 cal
	almond butter (unsweetened)	2 tablespoon(s)	196 cal
	trulean vegan plant based protein frosted vanilla...	1 Scoop	110 cal
	pea milk unsweetened original-ripple	10 fl oz	88 cal

MEAL TOTAL: **Calories** 504 cal / **Carbs** 37 g (31%) / **Protein** 39 g (32%) / **Fat** 20 g (37%) / **Fluid** 14

NOTES:



Eating right, simplified.

Dinner

6:00 PM

vegan chicken strips, meat free	3 oz	217 cal
navy beans, no salt, boiled	3/4 Cup(s)	191 cal
wild rice, cooked	3/4 Cup(s)	124 cal
mustard greens, no salt, boiled	1 cup	36 cal
drinking water	16 fl oz	0 cal
extra virgin olive oil	1/2 Tbsp	60 cal

MEAL TOTAL: Calories 629 cal / **Carbs** 77 g (47%) / **Protein** 37 g (23%) / **Fat** 22 g (30%) / **Fluid** 26

NOTES:

DAY 4 TOTAL: Calories 2,819 cal / **Carbs** 322 g (45%) / **Protein** 194 g (27%) / **Fat** 90 g (28%) / **Fluid** 108

**DAY 5****Breakfast**

7:00 AM

meat free bacon	4 slices	90 cal
drinking water	16 fl oz	0 cal
wheat chex cereal	2 Cup(s)	320 cal
strawberries	1 Cup(s)	46 cal
pea milk unsweetened original-ripple	12 fl oz	105 cal

MEAL TOTAL: **Calories** 561 cal / **Carbs** 91 g (63%) / **Protein** 38 g (27%) / **Fat** 6 g (10%) / **Fluid** 20

NOTES:

Snack

10:00 AM

apples	1 large	110 cal
almond butter	2 Tbsp	200 cal
drinking water	16 fl oz	0 cal
egg, hard boiled	2 large	155 cal
blueberries	1/2 Cup(s)	41 cal

MEAL TOTAL: **Calories** 507 cal / **Carbs** 47 g (37%) / **Protein** 20 g (15%) / **Fat** 27 g (48%) / **Fluid** 27

NOTES:

Lunch

12:00 PM

meat free sausages	8 oz	409 cal
extra virgin olive oil	1/2 Tbsp	60 cal
whole wheat dinner rolls	2 roll	149 cal
balsamic vinegar	1/2 Tbsp	7 cal
romaine lettuce	2 Cup(s)	16 cal
drinking water	16 fl oz	0 cal

MEAL TOTAL: **Calories** 641 cal / **Carbs** 79 g (43%) / **Protein** 36 g (19%) / **Fat** 31 g (38%) / **Fluid** 20

NOTES:

Snack

3:00 PM

pretzel sticks, no salt	1 oz	108 cal
baby carrots	20 large	105 cal
hummus, lower sodium	4 Tbsp	105 cal
drinking water	16 fl oz	0 cal
almond nut thins hint of sea salt	12 crackers	92 cal
trulean vegan plant based protein frosted vanilla...	1 Scoop	110 cal

MEAL TOTAL: **Calories** 519 cal / **Carbs** 75 g (57%) / **Protein** 34 g (25%) / **Fat** 11 g (18%) / **Fluid** 27

NOTES:



Eating right, simplified.

Dinner
6:00 PM

drinking water	16 fl oz	0 cal
refried beans, vegetarian	1 Cup(s)	201 cal
vegan fajitas	1 serving	379 cal

MEAL TOTAL: Calories 580 cal / **Carbs** 96 g (63%) / **Protein** 29 g (19%) / **Fat** 12 g (18%) / **Fluid** 32

NOTES:

DAY 5 TOTAL: Calories 2,808 cal / **Carbs** 388 g (52%) / **Protein** 157 g (21%) / **Fat** 88 g (27%) / **Fluid** 125

**DAY 6**

Breakfast 7:00 AM	drinking water	8 fl oz	0 cal
	bananas	1 large	121 cal
	almond butter	1 1/2 Tbsp	150 cal
	fbbc blueberry muffin smoothie-vegan	1 serving	404 cal

MEAL TOTAL: **Calories** 675 cal / **Carbs** 70 g (40%) / **Protein** 38 g (21%) / **Fat** 30 g (39%) / **Fluid** 12

NOTES:

Snack 10:00 AM	drinking water	16 fl oz	0 cal
	almonds	1 oz	162 cal
	nectarines	1 fruit	60 cal
	plain greek yogurt, nonfat	12 oz	201 cal
	chia seeds	1 Tbsp	80 cal

MEAL TOTAL: **Calories** 503 cal / **Carbs** 40 g (30%) / **Protein** 45 g (34%) / **Fat** 21 g (36%) / **Fluid** 30

NOTES:

Lunch 12:00 PM	refried beans, vegetarian	1 Cup(s)	201 cal
	iced tea, green	16 fl oz	0 cal
	vegan fajitas	1 serving	379 cal

MEAL TOTAL: **Calories** 580 cal / **Carbs** 96 g (63%) / **Protein** 29 g (19%) / **Fat** 12 g (18%) / **Fluid** 32

NOTES:

Snack 3:00 PM	almond butter	2 Tbsp	200 cal
	apples	1 large	110 cal
	nut and raisin granola bars	1 bar	127 cal
	drinking water	16 fl oz	0 cal

MEAL TOTAL: **Calories** 437 cal / **Carbs** 53 g (47%) / **Protein** 9 g (8%) / **Fat** 22 g (45%) / **Fluid** 22

NOTES:

Dinner 6:00 PM	vegan turkey with sage, meat free	14 oz	132 cal
	wild rice, cooked	1 1/2 Cup(s)	248 cal
	drinking water	16 fl oz	0 cal
	summer squash, no salt, boiled	2 cup	72 cal
	butter, no salt	1 1/2 Tbsp	154 cal

MEAL TOTAL: **Calories** 606 cal / **Carbs** 81 g (51%) / **Protein** 29 g (18%) / **Fat** 22 g (31%) / **Fluid** 34

NOTES:



Eating right, simplified.

DAY 6 TOTAL: Calories 2,802 cal / **Carbs** 339 g (47%) / **Protein** 149 g (20%) / **Fat** 106 g (33%) / **Fluid** 130

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**DAY 7****Breakfast**

7:00 AM

meat free bacon	4 slices	90 cal
whole wheat bread	1 slice	100 cal
trulean vegan plant based protein frosted vanilla...	1 1/2 Scoop	165 cal
drinking water	16 fl oz	0 cal
natural peanut butter	1 tablespoons	95 cal
blueberries	1 Cup(s)	83 cal

MEAL TOTAL: **Calories** 533 cal / **Carbs** 50 g (35%) / **Protein** 55 g (38%) / **Fat** 17 g (27%) / **Fluid** 20

NOTES:

Snack

10:00 AM

pretzel sticks, no salt	1 1/2 oz	162 cal
hummus, lower sodium	4 Tbsp	105 cal
baby carrots	20 large	105 cal
drinking water	16 fl oz	0 cal
egg, hard boiled	2 large	155 cal

MEAL TOTAL: **Calories** 526 cal / **Carbs** 69 g (52%) / **Protein** 24 g (18%) / **Fat** 18 g (30%) / **Fluid** 29

NOTES:

Lunch

12:00 PM

olive oil, mayonnaise, light	1/2 Tbsp	25 cal
romaine lettuce	4 leaf	4 cal
whole wheat tortillas	3 tortilla	381 cal
dijon mustard	2 tsp	10 cal
tomatoes	1/4 Cup(s)	8 cal
drinking water	16 fl oz	0 cal
tempeh	5 oz	270 cal

MEAL TOTAL: **Calories** 698 cal / **Carbs** 73 g (40%) / **Protein** 39 g (22%) / **Fat** 30 g (38%) / **Fluid** 22

NOTES:

Snack

3:00 PM

almonds	1 oz	162 cal
drinking water	16 fl oz	0 cal
strawberries	1 Cup(s)	46 cal
plain greek yogurt, nonfat	8 oz	134 cal
chia seeds	1 Tbsp	80 cal

MEAL TOTAL: **Calories** 422 cal / **Carbs** 32 g (29%) / **Protein** 32 g (29%) / **Fat** 20 g (42%) / **Fluid** 27

NOTES:



Eating right, simplified.

Dinner

6:00 PM

chicken nuggets, meat free	4 oz	316 cal
quinoa, cooked	1 Cup(s)	222 cal
brussels sprouts, no salt, boiled	10 sprout	76 cal
drinking water	16 fl oz	0 cal

MEAL TOTAL: Calories 614 cal / **Carbs** 82 g (52%) / **Protein** 31 g (19%) / **Fat** 21 g (29%) / **Fluid** 27

NOTES:

DAY 7 TOTAL: Calories 2,793 cal / **Carbs** 306 g (42%) / **Protein** 180 g (25%) / **Fat** 106 g (33%) / **Fluid** 125



1 Servings

fbbc blueberry muffin smoothie-vegan

Ingredients

almond milk (unsweetened)
1 cup(s)

blueberries (frozen)
1/2 cup(s)

spinach
1 Cup(s)

almond butter (unsweetened)
1 tablespoon(s)

old fashioned oats by quaker
1/3 Cup(s)

ground flaxseed
1/3 tablespoons

cinnamon, ground
1/8 tsp

nutmeg, ground
1/8 tsp

trulean vegan plant based protein frosted vanilla cupcake
1 Scoop

Nutrition Totals

Calories 404 / **Carbs** 35 g / **Protein** 32 g / **Fat** 18 g / **Fluid** 1 fl oz

Instructions

Blend all of the ingredients in a high-speed blender until smooth and serve.

Nutrition Label

Fbbc Blueberry Muffin Smoothie-Vegan	
Amount Per Serving	
Calories	404
% Daily Value*	
Total Fat 17.5g	27%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 376.8mg	16%
Total Carbohydrates 34.6g	12%
Dietary Fiber 10.1g	41%
Total Sugar 7.5g	
Protein 31.5g	
Vitamin D 0IU	0%
Calcium 98mg	10%
Iron 4mg	22%
Potassium 222.6mg	

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



1 Servings

spicy quinoa & black beans

Ingredients

red pepper, spices
1/8 tsp

cilantro leaves raw, coriander
5 sprigs

onions
1/4 cup

garlic
1/2 clove

quinoa
1/4 Cup(s)

cumin ground
1/4 tsp

black beans, no salt, boiled
3/4 Cup(s)

extra virgin olive oil
1/3 Tbsp

Nutrition Totals

Calories 386 / **Carbs** 62 g / **Protein** 18 g / **Fat** 8 g / **Fluid** 4 fl oz

Instructions

1. Heat the oil in a medium saucepan over medium heat. Stir in the onion and garlic, and saute until lightly browned.
2. Mix quinoa into the saucepan and cover with vegetable broth. Season with cumin & cayenne pepper (with salt & pepper to taste). Bring the mixture to a boil. Cover, reduce heat, and simmer 20 minutes.
3. Stir corn into the saucepan, and continue to simmer about 5 minutes until heated through. Mix in the black beans and cilantro.

Nutrition Label

Spicy Quinoa & Black Beans	
Amount Per Serving	
Calories	386
% Daily Value*	
Total Fat 8.1g	13%
Saturated Fat 1.1g	6%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 9.9mg	0%
Total Carbohydrates 61.7g	21%
Dietary Fiber 15g	60%
Total Sugar 1.3g	
Protein 18.2g	
Vitamin D 0IU	0%
Calcium 71.9mg	7%
Iron 4.9mg	28%
Potassium 807.6mg	

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2 Servings

shell pasta with artichokes in garlic & olive oil

Ingredients

garlic
2 clove

olive oil
2 Tbsp

pasta shells
1 1/3 Cup(s)

artichokes
2 medium

Nutrition Totals

Calories 768 / **Carbs** 113 g / **Protein** 23 g / **Fat** 29 g / **Fluid** 7 fl oz

Instructions

1. Bring a pot of lightly salted water to a boil. Add seashell pasta, cook for 8 to 10 minutes, until al dente, and drain.
2. Heat the olive oil in a skillet over medium heat. Mix in the garlic, basil, and artichoke hearts, and cook 5 minutes, until heated through. Toss with the cooked pasta to serve.



Nutrition Label

Shell Pasta With Artichokes In Garlic & Olive Oil	
Amount Per Serving	
Calories	384
% Daily Value*	
Total Fat 14.3g	22%
Saturated Fat 2g	10%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 121.1mg	5%
Total Carbohydrates 56.4g	19%
Dietary Fiber 8.9g	36%
Total Sugar 2.6g	
Protein 11.7g	
Vitamin D 0IU	0%
Calcium 75.2mg	8%
Iron 4.1mg	23%
Potassium 485.7mg	
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4 Servings

quinoa and black bean patties

Ingredients

black beans, no salt, boiled
1 1/2 Cup(s)

quinoa
1/4 Cup(s)

drinking water
1/2 Cup(s)

bread crumbs
4 fl oz

red peppers
1/4 cup

onions
2 tbsp

garlic
1 clove

cumin ground
1 1/2 tsp

sriracha, hot chili sauce
1 tsp

egg
1 egg

extra virgin olive oil
2 Tbsp

Nutrition Totals

Calories 1062 / **Carbs** 135 g / **Protein** 43 g / **Fat** 41 g / **Fluid** 12 fl oz

Instructions

1. Bring quinoa and water to a boil in a saucepan. Reduce heat to low, cover, and simmer until quinoa is cooked.
2. In a medium bowl, roughly mash the black beans with a fork. Leave some beans whole.
3. Add cooked quinoa, bread crumbs, bell pepper, onion, garlic, cumin, hot sauce, and egg into the black beans.
4. Form the black bean mixture into 4 patties.
5. Heat the olive oil in a large skillet. Brown patties in hot oil for 2-3 minutes per side.



Nutrition Label

Quinoa And Black Bean Patties	
Amount Per Serving	
Calories	266
% Daily Value*	
Total Fat 10.1g	16%
Saturated Fat 1.3g	7%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 125.6mg	5%
Total Carbohydrates 33.6g	11%
Dietary Fiber 7.2g	29%
Total Sugar 1.6g	
Protein 10.8g	
Vitamin D 0IU	0%
Calcium 50.2mg	5%
Iron 2.5mg	14%
Potassium 345.2mg	

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2 Servings

vegan fajitas

Ingredients

corn tortillas, no salt
2 tortilla

sweet green peppers
2/3 medium

zucchini/summer squash
1/2 small

summer squash
3/4 cup

black beans, no salt, boiled
1 1/3 Cup(s)

corn sweet yellow raw
1 1/3 Cup(s)

olive oil
1 Tbsp

distilled vinegar
2 tsp

chili powder
1/2 tsp

Nutrition Totals

Calories 759 / Carbs 126 g / Protein 33 g / Fat 19 g / Fluid 19 fl oz

Instructions

1. In a large bowl combine olive oil, vinegar, oregano, and chili powder. To the marinade add the zucchini, yellow squash, onion, and peppers. Marinate vegetables in the refrigerator for at least 30 minutes, but not more than 24 hours.
2. Heat oil in a large skillet over medium-high heat. Drain the vegetables and saute until tender, about 10 to 15 minutes. Stir in the corn and beans; increase the heat to high for 5 minutes, to brown vegetables.
3. Serve in corn or flour tortillas



Nutrition Label

Vegan Fajitas	
Amount Per Serving	
Calories	379
% Daily Value*	
Total Fat 9.7g	15%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 35mg	1%
Total Carbohydrates 62.9g	21%
Dietary Fiber 15g	60%
Total Sugar 9g	
Protein 16.2g	
Vitamin D 0IU	0%
Calcium 95.9mg	10%
Iron 3.8mg	21%
Potassium 994mg	

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Shopping List

Accompaniments

dijon mustard
4 tsp
olive oil, mayonnaise, light
2 Tbsp
salsa, ready to serve
4 Tbsp
sriracha, hot chili sauce
0.38 tsp

Beverages

almond milk (unsweetened)
2 cup(s)
drinking water
464 fl oz
0.19 Cup(s)
iced tea, green
32 fl oz

Bread

bread crumbs
1.5 fl oz
corn tortillas, no salt
2 tortilla
whole-wheat pita bread
3 small
whole wheat bread
5 slice
whole wheat dinner rolls
4 roll
whole wheat tortillas
6 tortilla

Cereal & Grain Products

oat bran, cooked
2.25 Cup(s)
pasta shells
0.66 Cup(s)
quinoa
0.28 Cup(s)
quinoa, cooked
2.5 Cup(s)



wheat chex cereal
3.5 Cup(s)
wild rice, cooked
2.25 Cup(s)

Dairy & Egg

butter, no salt
1.5 Tbsp
egg
0.38 egg
egg, hard boiled
8 large
egg whites, cooked
12 large
low-fat cottage cheese, 1%
2.5 Cup(s)
mexican cheese blend, reduced fat
0.75 oz
plain greek yogurt, nonfat
20 oz
whole eggs, poached
3 large

Entrees

vegan chicken strips, meat free
8 oz

Fats & Oils

extra virgin olive oil
3.5 Tbsp
olive oil
2 Tbsp

Fruits & Juices

apples
5 large
bananas
2 large
1 extra large
blueberries
1.5 Cup(s)
blueberries (frozen)
1 cup(s)
nectarines



8 fruit
strawberries
2 Cup(s)

Ingredients

balsamic vinegar
1 Tbsp
distilled vinegar
2 tsp

Legumes & Beans

black beans, no salt, boiled
2.46 Cup(s)
hummus
8 Tbsp
hummus, lower sodium
12 Tbsp
navy beans, no salt, boiled
0.75 Cup(s)
refried beans, vegetarian
2 Cup(s)

Nuts & Seeds

almond butter
7.5 Tbsp
almond butter (unsweetened)
4 tablespoon(s)
almonds
4.5 oz
cashews
1 oz
chia seeds
2 Tbsp
natural peanut butter
1 tablespoons

Sausages & Meats

meat free bacon
12 slices

Snacks

almond nut thins hint of sea salt



27 crackers
nut and raisin granola bars
2 bar
pretzel sticks, no salt
5 oz

Soup

vegetarian chili soup, no salt added
2 Cup(s)

Spices & Herbs

chili powder
0.5 tsp
cinnamon, ground
0.26 tsp
cumin ground
0.75 tsp
nutmeg, ground
0.26 tsp
red pepper, spices
0.09 tsp

Sports & Diet Nutritionals

trulean vegan plant based protein frosted vanilla cupcake
8.5 Scoop

Uncategorized

almonds, raw
25 Whole nuts
corn sweet yellow raw
1.34 Cup(s)
green beans
1 cups
ground flaxseed
0.66 tablespoons
old fashioned oats by quaker
0.66 Cup(s)
pea milk unsweetened original-ripple
42 fl oz

Vegetables

artichokes



1 medium
baby carrots
90 large
brussels sprouts, no salt, boiled
22 sprout
cilantro leaves raw, coriander
3.75 sprigs
garlic
1.76 clove
mustard greens, no salt, boiled
3 cup
onions
0.19 cup
0.75 tbsp
red peppers
0.09 cup
romaine lettuce
8 leaf
4 Cup(s)
spinach
2 Cup(s)
summer squash
0.76 cup
summer squash, no salt, boiled
2 cup
sweet green peppers
0.66 medium
tomatoes
0.75 Cup(s)
zucchini/summer squash
0.5 small

Vegetarian Products

chicken nuggets, meat free
8 oz
meat free sausages
8 oz
tempeh
10 oz
vegan turkey with sage, meat free
22 oz